

Jempura

(Japanese deep fried served with Sweet Soya tempura sauce)

All food is made with imported Japanese tempura flour and is "bubble" deep fried "ultimate experience!"

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| 141. Tempura Mixed | (2 Prawns, 2 Fishes and 3 Vegetables) | R 69.00 |
| 142. Prawns Tempura | (4 pieces of Queen size Prawns) | R 62.00 |
| 143. Line fish Tempura | (4 pieces of Line Fish) | R 52.00 |
| 144. Vegetable Tempura | (5 pieces of selected seasonal Vegetable) | R 45.00 |



Jeppanyaki (Japanese flat grilled, Stir-Fry)

(Japanese flat grilled served with your choice of Fried Rice, Fried Noodles or Steamed rice)

YakiUdon - Japanese Traditional Fried Noodle (Fried Udon) R12.00 extra

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| 145. Norwegian Salmon | (200g of Salmon grilled to satisfaction) | R 95.00 |
| 146. Tuna | (200g of Tuna grilled to satisfaction) | R 89.00 |
| 147. Line Fish | (200g catch of the day grilled to satisfaction) | R 82.00 |
| 148. King Prawns 6 | (6 pieces of King size Prawns) | R 85.00 |
| 149. King Prawns 12 | (12 pieces of King size Prawns) | R 125.00 |
| 150. Calamari Steak | (250g sliced Calamari Steak) | R 65.00 |
| 151. Beef Fillet | (220g of AA grade Beef Fillet with Teriyaki Sauce) | R 92.00 |
| 152. Spicy Beef Fillet | (220g of AA grade Beef Fillet with Spicy Teriyaki Sauce) | R 97.00 |
| 153. Chicken Teriyaki | (220g Chicken with Teriyaki Sauce) | R 69.00 |
| 154. Honey Pineapple Chicken | (220g Chicken with Honey Pineapple Sauce) | R 69.00 |
| 155. Sweet & Sour Chicken | (220g Chicken with Sweet & Sour Sauce) | R 69.00 |
| 156. Kingklip (250g) | | R 85.00 |
| 157. Mixed Seafood Platter | (100g Norwegian Salmon, 100g Tuna, 6 King size Prawns, Calamari, and Kingklip) | R189.00 |
| 158. Kyoto Seafood Platter | (1 pcs Lobster, 100g Norwegian Salmon, 100g Tuna, 6 King size Prawns, Calamari and Kingklip) | R279.00 |

Teppanyaki will take approximately 20 - 30 minutes



All items are seasonal and not always available